



## CHABLIS 2008

With a network of confident growers, Laroche follows the entire process of cultivation of vines with its suppliers, sharing expertise with the sole aim of producing the best fruit. By mutual agreement, the fruit is delivered directly to the presses of the House, where all winemaking is done on site. All wines are carefully sampled and validated before being incorporated into the Laroche cellars.

### TASTING NOTES

#### Eye

Brilliant yellow.

#### Nose

Crisp, fresh and mineral.

#### Palate

Refreshing, smooth and harmonious with notes of apple and pear.

### APPELLATION



Chablis

### VARIETAL

100% Chardonnay

### ALCOHOL

12%

### UPC

0-87236-41121-3

### TOTAL ACIDITY

4.21 g/L

### pH

3.24

### SUGAR

1.2 g/L

